

Tomato + Almond Pesto

- 1 pound tomatoes
- 1/4 cup toasted almonds
- 3 cloves of garlic
- 1/2 cup mint, thinly sliced
- 1/2 cup basil, thinly sliced
- 1 teaspoon salt
- freshly cracked black pepper
- 3 Tablespoons olive oil



Dice the tomatoes. Cherry tomatoes can be cut in quarters. If they're larger, cut them in half, scoop out the seeds (discard) and dice the flesh. I like to use a mix of tomatoes, whatever is around. Place the tomatoes in a medium bowl.

Use a mortar + pestle to pound the almonds and garlic with a pinch of salt, until you have a coarsely textured paste. Add this to the tomatoes, along with the herbs, salt and pepper. Stir in the olive oil and adjust the seasoning to taste.

Toss this sauce with pasta, or spoon over fish, chicken or your favorite summer vegetable.

SCRIBE.